

## pierwsze ale

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- Gravity **12.6 BLG**
- ABV ---
- IBU **53**
- SRM **5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Strzegom Pilzneński	1.6 kg (26.7%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9 %
Boil	Marynka	25 g	30 min	9 %
Boil	Marynka	20 g	40 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	3 %
Whirlpool	Lublin (Lubelski)	20 g	0 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Slant	300 ml	---